

Abstract

Process for the production of lupin protein extracts, food products, containing lupin protein extracts and lupin protein extracts so produced are described. The process of the invention comprises a process for the production of lupin protein extracts from lupins, comprising:

- 5 (a) extracting lupin meal or flour with water at alkaline pH;
- (b) separating an alkali soluble lupin protein containing component from an alkali insoluble fibrous component;
- (c) adjusting the pH of the protein component with acid to a pH between 3-5.0, and thereafter separating a food grade lupin protein extract (PF1) from an acid soluble lupin protein containing component; and optionally,
- 10 (d) reacting the acid soluble lupin protein containing component with a C₁-C₆ food grade organic solvent and recovering therefrom a second food grade lupin protein extract (PF3); or
- (e) raising the pH of the acid soluble lupin protein component to pH 5-7, and optionally recovering a lupin protein isolate, followed by the addition of a C₁-C₆ food grade organic solvent and recovering therefrom a third food grade lupin protein fraction (PF2).